



MONTE XANIC
BODEGA VINÍCOLA

MONTE XANIC
CABERNET SAUVIGNON MERLOT 2020

DESCRIPTION

Mexico's 'First Boutique winery' estate grapes harvested entirely by hand. It features flavors of juicy cherries, blueberries and ripe black plums. Floral tones of geranium and spicy notes of pink peppercorns. Luscious almond notes with mineral tones of quartz, typical of the terroir. Wild herbs like rosemary & eucalyptus sweetened by elegant vanilla, cocoa, and a hint of roasted hazelnuts. This is a spectacular, juicy, well balanced and polished wine, sure to please all wine connoisseurs.

VARIETAL(S)

60% Cabernet Sauvignon
& 40% Merlot.

MATURATION TYPE & TIME

Aged in second use French
oak barriques for 12 months.

PAIRING

Aged soft cheese like baked brie and semi-aged like gruyere pair excellently. Smoked Spanish sausage & spicy chorizo are some of the best flavors alongside this wine. Its dense mid-palate is a perfect toner to spicy flavors. Excellent option for steaks, chops, roasted lamb on a spitfire grill and Mexican birria (Spicy goat stew).

CELLARING

Up to 8 years of potential.

VINEYARD

Guadalupe Valley (CS)
& Ojos Negros Valley (Merlot).

TASTING NOTES

It is a limpid and bright wine, dense ruby-red with a purple hue and bright cherry colors.

· NOSE

It features notes of juicy dark cherries, earthy blueberries and ripe black plums. Floral tones of geranium followed by lovely notes of wild herbs like rosemary & eucalyptus. Savory & sweet spice tones of pink peppercorn & vanilla. Cocoa, almonds and a quartz minerality complement the complexity together with hints of roasted hazelnuts. The aromatic profile is complex and highly expressive.

· PALATE

This spectacular, well-balanced and polished wine will please all wine aficionados. A full body, chewy wine with luscious refreshing acidity, elegant but firm tannins and a finish of delicate oak laced with spicy minerality.



Alcohol content: 13.7% **Harvest Date:** September-October 2020 **Harvest sugar:** 23.5-25 Brix **Bottling date:** December 2021 **Residual sugar:** 0.36 g/L
Total acidity: 6.15 g/L **PH:** 3.92 **Extra enological techniques:** Two daily pump-overs 2/3 of fermentation then only one. No fining.
Fermentation: In stainless steel tanks for 10- 15 days at 75 °F, then maceration for 1 week, racked off gross lees to add malolactic bacteria.

AWARDS

GOLD MEDALS

- 2020 - VINALIES INTERNATIONALE, UNION FRANÇAISE DES OENOLOGUES, FRANCE, 2022.
- 2019 - VINALIES INTERNATIONALE, UNION FRANÇAISE DES OENOLOGUES, FRANCE, 2021.

SILVER MEDALS

- 2019 - CONCURSO MUNDIAL DE BRUSELAS EN MÉXICO, CHIHUAHUA, 2021.

